

## GUASTELLO'S VILLAGE MARKET

# Arugula and Three-Pea Salad

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Serves 6 - 8

### Ingredients

2 tbsp. plus 3/4 teaspoon kosher salt  
6 oz. snow peas, trimmed and halved crosswise (2 cups)  
1 large shallot, finely chopped  
3 tbsp. white wine vinegar  
1/3 c. olive oil  
1 c. frozen peas, thawed  
6 oz. sugar snap peas, sliced crosswise (2 cups)  
4 large red radishes, thinly sliced  
1 5-ounce container baby arugula  
1/2 cup fresh cilantro  
1/2 cup fresh dill, roughly chopped  
4 oz. garlic-and-herb goat cheese, at room temperature

### Instructions:

Bring 6 cups of water to a boil in a medium saucepan and add 2 tablespoons salt. Fill a large bowl with ice water. Add the snow peas to the boiling water and cook until bright green and crisp-tender, about 1 minute. Using a slotted spoon, remove the snow peas and add to the ice water. Let cool completely, then drain.

For the vinaigrette: Combine the shallot, vinegar and the remaining 3/4 teaspoon salt in a large bowl. Let sit for 5 minutes. Slowly whisk in the olive oil.

Add the snow peas, thawed frozen peas, snap peas and radishes to the dressing and toss well. Add the arugula, cilantro, and dill and gently toss. Crumble in the goat cheese and toss again. Transfer to a serving dish.

***Credit: [thepioneerwoman.com](http://thepioneerwoman.com)***